



# Rice Pilaf

Serves 10-12

<b>2 tbsp</b>	<b>butter</b>
<b>½ cup</b>	<b>scallions, chopped; both white and green parts</b>
<b>2 cup s</b>	<b>long-grain rice</b>
<b>4 cups</b>	<b>chicken stock</b>
<b>2 tbsp</b>	<b>dry white wine</b>
	<b>Salt, pepper freshly ground</b>
<b>½ cup</b>	<b>almonds, sliced and toasted</b>

Melt the butter in a large nonreactive skillet over medium heat.

Add the scallions, and cook for 1 minute, stirring frequently. Add the rice and cook another 2 minutes, stirring constantly. (The rice will brown slightly.)

Add the chicken stock and wine. Season with salt and pepper to taste.

Cook the rice over medium heat for 12 to 15 minutes, or until almost cooked through. Cover the pan, turn off the heat, and let sit for another 5 minutes.

Sprinkle with the almonds and hold for plating.